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JP62093234A: PURIFIED FISH OIL AND ITS PRODUCTION

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Issued/Filed Dates: April 28, 1987 / Oct. 21, 1985

Application Number: JP1985000234787

IPC Class: A61K 035/60;

Abstract: **Purpose:** Fish oil containing glycerides as components is brought into contact with silica gel, then, the fraction which is not adsorbed by the silica gel is collected to obtain, in high yield, deodorized and purified fish oil which is mainly composed of triglycerides as the glyceride components.
Constitution: Fish oil obtained from fish such as sardine, herrings, or mackerels is brought into contact with silica gel, preferably in the presence of n-hexane. Then, filtration or elution from column chromatography and the solvent is distilled off to collect the fraction which has not been adsorbed to the silica gel to purified and deodorized fish oil which is composed of more than 95%, preferably more than 98% of triglyceride as glycerides components. In other words, monoglycerides and diglycerides are removed and the resultant fish oil substantially includes only triglycerides and the ratio of the fatty acid composition as a fish oil is maintained as in pretreatment. The purified fish oil is preferably used as a starting material for medicines.

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Foreign References: none

(No patents reference this one)

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